

and commemorated in John's name and sits permanently in Carlsbad Veterans Memorial Park.

John was humble, quiet, dedicated, fun-loving, intelligent. He was honest and proud. John always gave his all.

John was born the day of John F. Kennedy's assassination. He was not supposed to be named John, but his parents did so in honor of the slain President. Of veterans, President Kennedy said, "As we express our gratitude, we must never forget that the highest appreciation is not to utter words, but to live by them." We must honor John by doing all we can for our veterans.

PFC John Allman gave his life in the service of peace in the Middle East. We do not forget his sacrifice and the sacrifice of his family. And we honor John's service and the ultimate sacrifice he made on behalf of our country.

#### TRIBUTE TO DEBORAH A. KAPANOSKE

Ms. MURKOWSKI. Mr. President, I wanted to say a few words in tribute to a longtime Senate employee who is retiring this month after 35 years of service. Debbie Kapanoske has served as my office manager in Washington for my entire tenure in the U.S. Senate; going on 14 years—but she has been in the Murkowski family much longer. Debbie became correspondence director for Senator Frank Murkowski in 1993. She was subsequently promoted to office manager and continued in that role until 2002 when Senator Frank Murkowski resigned from the Senate following his election as Governor of Alaska. That left Debbie the responsibility of closing one office while simultaneously opening another, and that is no small juggling act. In fact, I understand that the experience led Debbie to swear that she will never close another office again. Before joining the office of Senator Frank Murkowski, Debbie served in the office of the Senator Bob Kasten of Wisconsin as correspondence director.

Debbie is highly respected among her fellow administrative managers in the Senate. She is one of many unsung heroes without which Senate offices could not run. I have often remarked that she is the best office manager I have ever had. So today let me take this opportunity to thank Debbie for her service to the Senate and in particular for her 23 years of service to Alaska. Over the years, Debbie has mentored scores of staff members first in my father's office and now in mine. And, while they aren't here today to say it personally, I know that she has played a special role in all of their lives. So let me close by thanking Debbie for all that she has done, but more importantly for the powerful impression she has left on all who have worked with her and to wish Debbie and her husband, George, well in retirement.

#### TRIBUTE TO LIEUTENANT COMMANDER ERIK PHELPS

Mr. ROUNDS. Mr. President, today I recognize LCDR Erik Phelps, a defense fellow from the U.S. Navy, for his exemplary work in my office and service to our Nation during January to December 2016.

Lieutenant Commander Phelps is a California native and a graduate of the U.S. Naval Academy. Erik is married to his loving wife, Erin, and they have three young children named Owen, Summer, and Samantha.

Upon joining my office, Erik quickly became a key asset and trusted adviser on defense and veterans policy. In fact, Erik's intellectual drive, attention to detail, and thoughtful planning led to his conceiving five original, outstanding pieces of legislation. These included the Veterans Choice Equal Cost for Care Act, the Veterans Health Administration Spending Transparency and Oversight Act, and the Protection and Advocacy for Veterans Act.

I extend my sincere thanks and appreciation to Erik for his outstanding contributions to my office and wish him all the best as he continues his career.

#### 100TH ANNIVERSARY OF KOMODA BAKERY

Ms. HIRONO. Mr. President, I wish to congratulate Maui's Komoda Store and Bakery on their 100-year anniversary. I visited the bakery in Makawao last month and met the Komoda and Shibuya families who are carrying on the tradition of serving the Maui community.

In 1916, Takezo and Shigeri Komoda opened a mom-and-pop general store, selling bread, salmon, and fresh sandwiches primarily to Makawao town residents. By 1932, they expanded their store and began selling groceries and other household items. Takezo and Shigeri passed on the bakery to their sons Takeo and Ikuo, who ran the store for the next 50 years.

While the bakery is what Komoda's is known for today, Ikuo is the only member of the family who received formal training in 1947 when he traveled to Minnesota to study baking. Over time, Komoda's transitioned from a general store to a bakery, serving fresh bread, butter rolls, and pastries like stick donuts, malasadas, Chantilly cake, and cream puffs. By the 1990s, Takeo and Ikuo considered retiring and closing the bakery. However, Takeo's son-in-law, Calvin Shibuya, did not want to see the family business close. After training with chief baker Ikuo Komoda, Calvin and his wife, Betty, took over the bakery. Their daughter, Michele, is now learning the business, the baking from her father and the retail side from her mother.

Komoda Bakery is an institution in upcountry Maui. Each day, people line up in the morning to purchase their baked goods. They only make a set

amount each day, so if you don't go early, they oftentimes sell out.

Many take the delectable treats from Komoda's to neighbor islands to share with family and friends in the time-honored tradition of omiyage, or gift. When I visited right before Thanksgiving, which is their busiest time of the year, the store was bustling with activity, and the counters were stacked with fruit, pumpkin, and custard pies.

Congratulations to Komoda Bakery on 100 years of success. We thank the Komoda family and their longtime employees who each day wake early to prepare the delicious handmade and homemade baked goods enjoyed by generations.

I ask unanimous consent to have printed in the RECORD a Maui News article, which chronicles the Komoda family's dedication and success.

There being no objection, the material was ordered to be printed in the RECORD, as follows:

[From the Maui News, Nov. 2, 2016]

SWEET SUCCESS AT 100: KOMODA CELEBRATES CENTURY OF GOOD EATS

(By Melissa Tanji)

MAKAWAO.—Komoda Store & Bakery is celebrating 100 years of feeding Maui's appetite, in the beginning with breads and salmon and now with stick donuts and cream puffs that residents and visitors can't get enough of.

One hundred years in business is a feat rarely achieved by Maui's mom-and-pop stores or for any business, for that matter. The Komodas and their extended family don't know how the years added up.

"We can't believe it lasted this long," said Betty Shibuya, the granddaughter of the founders Takezo and Shigeri Komoda. She added that her ancestors would be surprised that the family has kept the business thriving for a century.

Shibuya's husband and the chief baker, Calvin Shibuya, joked that he, himself, felt like 100 years old, even though he's only 73. But his feelings are justified because Mr. Shibuya starts work at 11:30 p.m.—just to begin the baking. He doesn't end his day until around 4 p.m. at closing time.

But he's not complaining. He said his schedule is similar to what the Komoda family endured for decades.

Even at 73, Calvin Shibuya pledges that he and his family would keep the business chugging along as long as they are able to keep churning out donuts from the old fried bread dough recipe along with butter rolls, pies and buns and other baked goods.

"I've always said we'll (be open) as long as we stay healthy," he said.

This week, the Komoda family is celebrating its milestone with the public.

The family has been giving away 100 free stick donuts to customers on a first-come, first-served basis. (The store opens at 7 a.m.) This will continue on Thursday and Friday. (The store is closed today, as usual.)

On Saturday, 300 stick donuts will be given out. At noon, there will be a performance by Zenshin Daiko, a taiko drum group. A 100th-anniversary dish towel is on sale, and customers who spend \$40 get a commemorative potholder.

Nearby, the Makawao History Museum at 3643 Baldwin Ave. is hosting an exhibit based on the anniversary. It's open from 10 a.m. to 5 p.m. daily, except for Sundays when it opens at 11 a.m.

T. Komoda Store was founded in 1916 as a general store where the current Polli's Mexican Restaurant is on the corner of Makawao